

What is claimed is:

Sub A1>

- ~~1. A process for preparing a dough or a baked product prepared from the dough, comprising adding to the dough an anti-staling amylase and a phospholipase.~~
2. The process of claim 1 wherein the anti-staling amylase has optimum activity in bread at 70-90°C.
- ~~3. The process of claim 1 wherein the anti-staling amylase is an endo-amylase from *Bacillus*.~~
- ~~4. The process of claim 1 wherein the anti-staling amylase is a maltogenic alpha-amylase.~~
- ~~5. The process of claim 1 wherein the phospholipase has a temperature optimum of 30-70°C.~~
- ~~6. The process of claim 1 wherein the phospholipase is of fungal origin.~~
- ~~7. The process of claim 1 which further comprises incorporating a phospholipid into the dough.~~
- ~~8. The process of claim 1 which does not comprise addition of fat.~~
- ~~9. The process of claim 1 which does not comprise addition of lysophospholipid.~~
- ~~10. The process of claim 1 which does not comprise addition of emulsifiers other than the phospholipid.~~
- ~~11. The process of claim 1 wherein the dough consists essentially of flour, water, yeast, salt and sugar.~~
- ~~12. A dough which comprises an anti-staling amylase and a phospholipase.~~

Sub A2> 13. A pre-mix for dough comprising flour, an anti-staling amylase and a phospholipase.

14. An enzyme preparation which comprises an anti-staling amylase and a phospholipase.

5 15. The preparation of claim 14 which further comprises a phospholipid.

16. The preparation of claim 15 which further comprises a hemicellulase.

17. The preparation of claim 14 which is a granulate or an agglomerated powder.

18. The preparation of claim 14 wherein more than 95 % (by weight) has a particle size between 25 and 500 μm .

add A3>